



kershaw[®]
K N I V E S

2 0 0 4

700 Years of Tradition...

...Has Brought Us to the Edge of Perfection.

KAI Corporation has been Japan's premier blade producer for more than 90 years. Yet our tradition of fine blade manufacturing goes back even further. KAI factories are located in Seki City, Japan's famous samurai sword-making center. The blade smiths of Seki City have been making some of the world's finest cutlery for more than 700 years. Working with today's technology, many of the descendants of those blade smiths continue the tradition of excellence today at KAI.



Led by Chief Executive Officer Koji Endo, KAI continues to expand its product lines and international trade, as well as earning the admiration and trust of its industry and customers.

Shun—the Anatomy of Perfection

"D" Shape PakkaWood® Handle—provides both beauty and function. The "D" shape offers maximum comfort and control. PakkaWood provides strength, stability, and moisture resistance. It is manufactured by impregnating hardwood veneers with phenolic, thermosetting resins and fusing them into a solid, wood-grained structure for premium applications.



Stainless-Steel Bolster—unique, offset design enhances ergonomic qualities for the highest level of safety and control.



Clad-Steel Blade—VG-10 "super steel" is clad with 16 layers of SUS410 high-carbon stainless steel on each side to produce a rust-free Damascus-look blade. Not only beautiful, the 33 layer Damascus design also reduces food's ability to stick to the blade.



Stainless-Steel End Cap—adds beauty and durability.

Unique Blade Design—allows sharpening the blade from the tip to the back edge.

Superior Edge—VG-10 holds an incredibly sharp edge longer for easier edge maintenance.



"D" shape handle design



Unique, offset design enhances ergonomic qualities.



Shun Classic

This stunningly beautiful line of cutlery features the look and benefits of Damascus steel, yet without its rusting problems. The Damascus-look blade profile reduces sticking and results in less damage to the food being cut and faster prep times.

- VG-10 stainless steel is clad with 16 layers of SUS410 high-carbon stainless steel on each side, producing a 33 layered rust-free Damascus-look
- VG-10 "super steel" is composed of Carbon, Chromium, Cobalt, Manganese, Molybdenum, Silicon, and Vanadium
- Ebony-black PakkaWood® handles specifically designed for premium applications
- Stainless-steel bolsters and end caps
- Dishwasher safe
- NSF approved

Bird's Beak
Model DM0715
2 1/2" (6.4cm)



Vegetable Knife
Model DM0721
3 1/2" (8.9cm)
10° Angle



Vegetable Knife
Model DM0714
3 1/2" (8.9cm)



Paring Knife
Model DM0700
3 1/2" (8.9cm)



Paring Knife
Model DM0716
4" (10.3cm)



Steak Knife
Model DM0711
5" (12.7cm)



Utility Knife
Model DM0701
6" (15.0cm)



Tomato Knife
Model DM0722
6" (15.0cm)



Chef's Knife
Model DM0723
6" (15.0cm)



Santoku Knife
Model DM0702
6 1/2" (16.5cm)



Santoku Knife
Model DM0718
6 1/2" (16.5cm)
Hollow Ground



Wide Santoku Knife
Model DM0717
7" (17.8cm)



Chef's Knife
Model DM0706
8" (20.3cm)



Chef's Knife
Model DM0719
8" (20.3cm)
Hollow Ground



Chef's Knife
Model DM0707
10" (25.4cm)



Bread Knife
Model DM0724
9" (22.9cm)
Off Set Blade



Bread Knife
Model DM0705
9" (22.9cm)

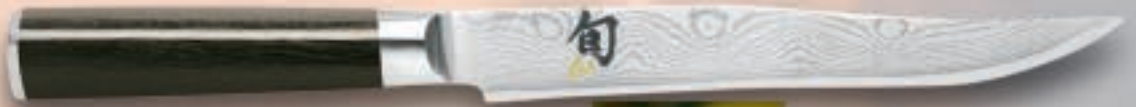




Boning Knife
Model DM0710
6" (15.0cm)



Carving Knife
Model DM0703
8" (20.3cm)



Chef's Fork
Model DM0709
6 1/2" (16.5cm)



Slicing Knife
Model DM0704
9" (22.9cm)



Slicing Knife
Model DM0720
9" (22.9cm)
Hollow Ground



Chinese Chef's Knife
Model DM0712
7 3/4" (19.7cm)



Sharpening Steel
Model DM0750
9" (22.9cm)



Shun Classic

Kitchen Shears
Model 1120
8 7/8" (22.6cm)

Lid Lifter/
Screwdriver

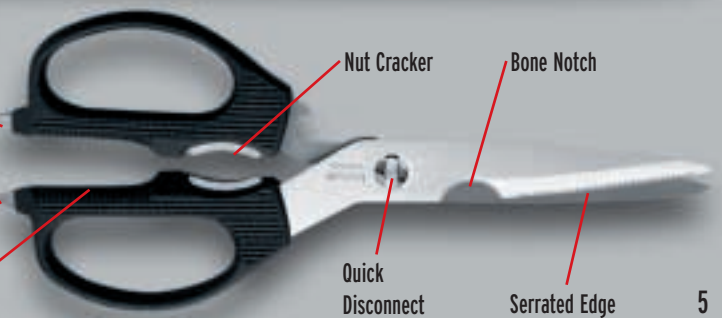
Nut Cracker

Bone Notch

Jar Opener

Quick
Disconnect

Serrated Edge



Shun Classic Accessories



Kitchen Cutlery Block
Model KITCHEN B0
Clear Finished Hardwood



Combination Whetstone
Model DM0708
300 Grit over 1000 Grit



Kitchen Cutlery Block
Model BAMBOO B0
Clear Finished Bamboo



Bamboo Cutting Board
Model BAMBOO CB
14" x 14" x 1 1/2" (35.7x35.7x3.8cm)



Carving Set Model DMS200
Carving Knife and Chef's Fork



Chef's Set Model DMS300
Chef's Knife, Utility Knife, and Paring Knife



Steak Knife Set Model DMS400
Set of Four Steak Knives



Shun Stainless

The same stunning beauty as the Shun Classic but with a seamless one-piece stainless-steel bolster, handle, and end cap.

- VG-10 stainless steel is clad with 16 layers of SUS410 high-carbon stainless steel on each side, producing a 33 layered rust-free Damascus-look
- VG-10 "super steel" is composed of Carbon, Chromium, Cobalt, Manganese, Molybdenum, Silicon, and Vanadium
- Stainless-steel handles, bolsters, and end caps
- Dishwasher safe

Bird's Beak
Model MH0715
2 1/2" (6.4cm)



Vegetable Knife
Model MH0721
3 1/2" (8.9cm)
10° Angle



Vegetable Knife
Model MH0714
3 1/2" (8.9cm)



Paring Knife
Model MH0700
3 1/2" (8.9cm)



Paring Knife
Model MH0716
4" (10.3cm)



Steak Knife
Model MH0711
5" (12.7cm)



Utility Knife
Model MH0701
6" (15.0cm)



Tomato Knife
Model MH0722
6" (15.0cm)



Chef's Knife
Model MH0723
6" (15.0cm)



"D" shape handle design

Santoku Knife
Model MH0702
6 1/2" (16.5cm)



Santoku Knife
Model MH0718
6 1/2" (16.5cm)
Hollow Ground



Wide Santoku Knife
Model MH0717
7" (17.8cm)



Chef's Knife
Model MH0706
8" (20.3cm)



Chef's Knife
Model MH0719
8" (20.3cm)
Hollow Ground



Chef's Knife
Model MH0707
10" (25.4cm)



Bread Knife
Model MH0724
9" (22.9cm)
Off Set Blade



Bread Knife
Model MH0705
9" (22.9cm)





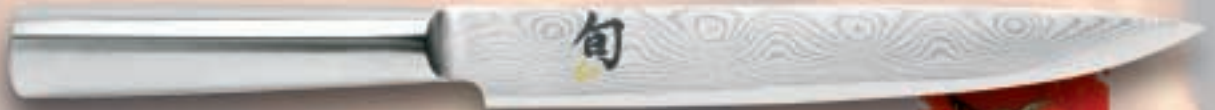
Boning Knife
Model MH0710
6" (15.0cm)



Carving Knife
Model MH0703
8" (20.3cm)



Slicing Knife
Model MH0704
9" (22.9cm)



Slicing Knife
Model MH0720
9" (22.9cm)
Hollow Ground



Chinese Chef's Knife
Model MH0712
7 3/4" (19.7cm)



Sharpening Steel
Model MH0750
9" (22.9cm)



Steak Knife Set Model MHS400
Set of Four Steak Knives



Chef's Set Model MHS300
Chef's Knife, Utility Knife,
and Paring Knife



Shun Pro

Shun Pro is kitchen cutlery for the ultimate knife connoisseur who is looking for the cleanest and most precise cut possible. It features the design preferred by professional Japanese chefs—a one-sided, beveled edge with a hollow-ground back. The single bevel design means an incredibly sharp edge that's easy to maintain. Further, the hollow-ground back creates an air pocket between the blade and the food being cut. The result is less sticking to the blade and less friction damage to the food.

- VG-10 "super steel" is composed of Carbon, Chromium, Cobalt, Manganese, Molybdenum, Silicon, and Vanadium, the perfect combination for superior edge retention
- Single-sided, beveled edge for less sticking and less damage to food
- Ebony-black PakkaWood® handles specifically designed for premium applications
- Handle's "D" shape design with offset bolster fits the hand perfectly
- Stainless-steel bolsters and end caps



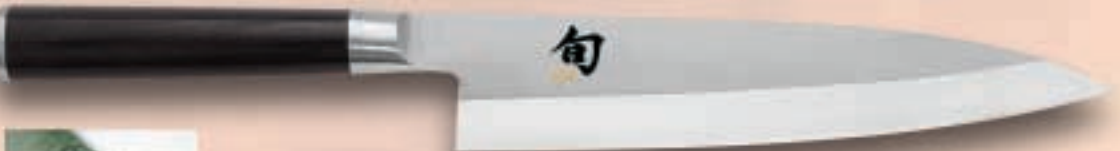
Deba Model VG0105D
4 1/8" (10.5cm)



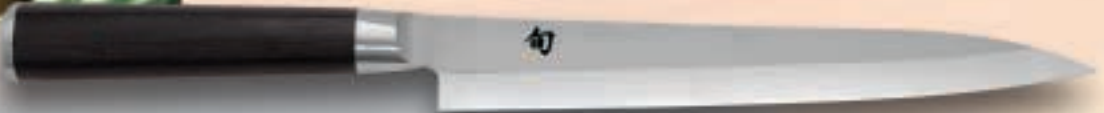
Nakiri Model VG0165N
6 1/2" (16.5cm)



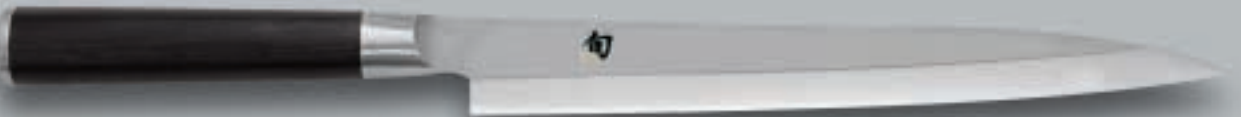
Deba Model VG0165D
6 1/2" (16.5cm)



Deba Model VG0210D
8 1/4" (21.0cm)



Yanagiba Model VG0210Y
8 1/4" (21.0cm)



Yanagiba Model VG0240Y
9 1/2" (24.0cm)



"D"
shape
handle
design



Yanagiba Model VG0270Y
10 5/8" (27.0cm)

6600 Series

In Japan, Wasabi means harmony and tranquility. This is the feeling you will experience while using the incredibly sharp Wasabi knives. The Wasabi line features traditional Japanese blade styling. The blades are sharpened on a single side—like a Samurai sword—to provide superior cutting performance.

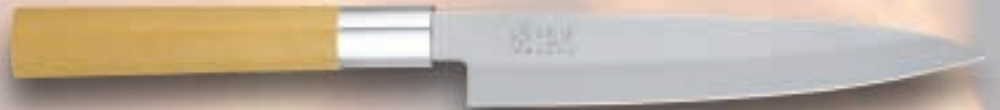
- Unique, single-sided blade design
- Daido 1K6 high-carbon, stainless steel for superior edge retention
- Blades are bead-blasted to an attractive finish and embellished with the Japanese characters for "wasabi"
- Handle is sturdy, clean polypropylene blended with real bamboo powder for the pleasing, blonde look of bamboo
- Handle is impregnated with an antibacterial agent to prevent growth of bacteria
- Easy to clean; dishwasher safe



Deba Model 6610D
4 1/8" (10.5cm)



Deba Model 6615D
6" (15.0cm)



Yanagiba Model 6615Y
6" (15.0cm)



Santoku Model 6616S
6 1/2" (16.5cm)



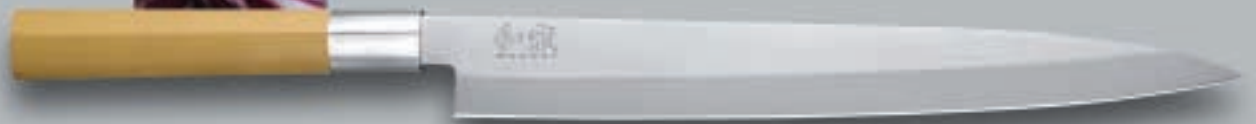
Nakiri
Model 6616N
6 1/2" (16.5cm)



Yanagiba Model 6621Y
8" (20.3cm)



Deba Model 6621D
8 1/4" (21.0cm)



Yanagiba Model 6624Y
9 1/2" (24.2cm)

和寂
WASABI

7700 Series

Slim, sleek, and elegant, Kershaw's 7700 Series line of cutlery is a Design Plus Award winner. They offer both good looks and high performance.

- 2002 Design Plus Award winner for design, performance, use of technology, ecological qualities, and overall product planning
- Superior cutting technology from convex-shaped blade that eliminates the suction that causes food to stick to standard knives
- Cutting touch is quick and light, allowing for easier, more accurate cutting
- Daido 1K6 high-carbon, stainless steel for superior edge retention, polished to satin finish
- Each blade is honed to Kershaw's famous "shaving sharp" edge
- Full-tang construction for strength and balance
- 304 stainless steel handles
- Easy to clean; dishwasher safe

The clad stainless-steel blade is available on model 7717C only.



Paring Knife
Model 7793
3 1/2" (8.9cm)



Utility Knife
Model 7755
5" (12.7cm)



Chef's Knife
Model 7717C
7" (17.8cm)



Chef's Knife
Model 7717
7" (17.8cm)



Bread Knife
Model 7728B
8" (20.3cm)



Slicing Knife
Model 7729
9" (22.9cm)



Chef's Knife
Model 7718
8" (20.3cm)

9900 Series

Get a grip on the most comfortable knives around with our 9900 Series kitchen cutlery. Our unique, co-polymer handle provides incredible comfort. Each double injection-molded handle is a combination of polypropylene and elastomer to provide a "soft-yet-firm" grip.

- AUS6A high-carbon, stainless steel for superior edge retention
- Blades are thick and rigid for strength and ease of cutting
- Each blade is honed to Kershaw's famous "shaving sharp" edge
- Soft-touch, co-polymer handles reduce hand fatigue and provide secure grip—even in wet conditions
- Handsome, black and white styling is clean and elegant
- Easy to clean; dishwasher safe



Paring Knife Model 9900
2 7/8" (7.3cm)



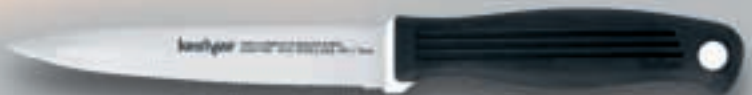
Paring Knife Model 9910
3 1/4" (8.2cm)



Paring Knife Model 9915
3 3/4" (9.5cm)



Utility Knife Model 9921
4 5/8" (11.8cm)



Steak Knife Model 9922
4 5/8" (11.8cm)



Boning Knife Model 9920
5 1/2" (14.0cm)

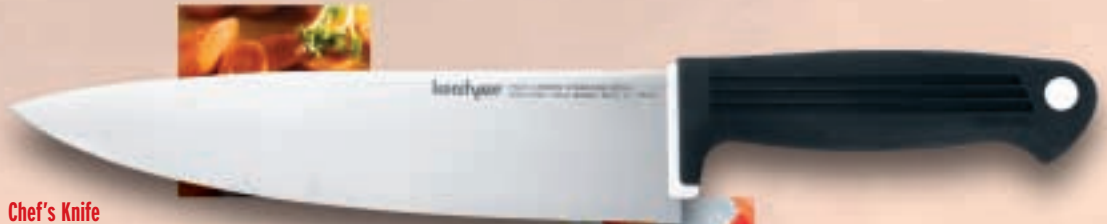
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Chef's Knife
Model 9940
6" (15.2cm)



Santoku
Model 9950
7" (17.8cm)



Chef's Knife
Model 9945
8" (20.3cm)



Bread Knife
Model 9960
8" (20.3cm)



Slicing Knife
Model 9970
9" (22.9cm)



Sharpening Steel
Model 9990
9" (22.9cm)

9900 Series

Our popular 9900 Series cutlery is also available in convenient sets—including handsome wood block sets and a visually striking countertop display.

Cutting Board Set

Model CB-3
Includes:
Chef's Knife
6" (15.2cm)
Paring Knife
2 7/8" (7.3cm)
Cutting Board



Magnetic Knife Rack

Model MR420
15 3/4" (40.0cm)
(Knives not included)



Sommelier's Tool

Model 2170
4 1/2" (11.4cm)



3-Knife Gift Set

Model 9920-3
Paring Knife 2 7/8" (7.3cm)
Utility Knife 4 5/8" (11.8cm)
Boning Knives 5 1/2" (14.0cm)



Kitchen Shears

Model 1120
8 7/8" (22.6cm)

Counter Top Display

Model 9900-12
12 Paring knives
2 7/8" (7.3cm)



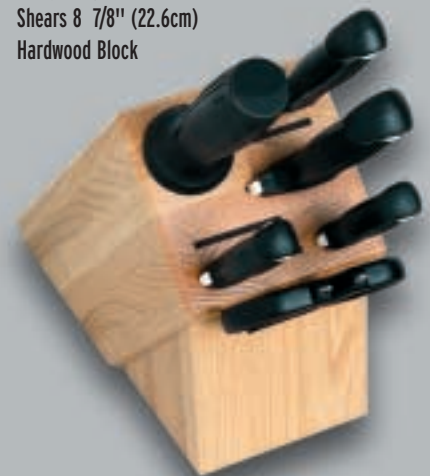
Steak Knife Set

Model 9922-7
6 Steak knives
4 5/8" (11.8cm)



Block Set

Model 9900-7
Includes:
Paring Knife 2 7/8" (7.3cm)
Utility Knife 4 5/8" (11.8cm)
Chef's Knife 6" (15.2cm)
Slicing Knife 9" (22.9cm)
Sharpening Steel 9" (22.9cm)
Shears 8 7/8" (22.6cm)
Hardwood Block



Use and Maintenance

A Professional Grip Makes Cutting Easier

Here's the right way to get a grip on your Kershaw chef's knife. Hold the knife so that the back of the blade is gripped firmly between your thumb and index finger. The rest of your fingers wrap lightly around the handle and are cradled in the palm. This grip puts the control of the knife directly over its balance point—giving you greater safety and cutting ease. The knife becomes an extension of your arm and hand—and repetitive jobs like chopping and mincing become much less tiring.



How to Use Your Sharpening Steel



It's easy to keep your cutlery sharp with a sharpening steel. Place the tip of the steel firmly against the kitchen counter with the handle up. Place the knife against the top of the steel at about a 20° angle. Starting with the base of the blade and maintaining that angle, pull the knife down and across the steel in a slight arc. Maintain very light pressure. Repeat this on the other side of the blade. Then alternate sharpening both sides of the blade another 6 or 7 times. Your knife will be perfectly sharp and ready to go to work.

Limited Lifetime Warranty

Each of these quality knives and cutlery products is guaranteed for the lifetime of the original owner to be free of defects when received from the factory. Any product we find to be defective in its original material, construction, or workmanship will be repaired or replaced with the same item or one of equal value at no charge. (Of course, normal wear, abuse such as prying with the knife, or neglect are excluded from this non-transferable warranty.) For warranty service, please return product via UPS or insured mail. Include your name, address, telephone number, proof of purchase (sales slip), and a short explanation of the warranty service requested to the address below.

Liability Disclaimer

The purchase, use, and ownership of knives are subject to a wide variety of local laws and regulations. Certain knife styles, blade designs, and blade lengths are not allowed in specific areas. In light of recent events involving national security, knives may not be permitted in government buildings or on government property (such as court houses, federal offices, national monuments, and airports), and government officials may take the position that knives are "weapons" under applicable laws. Due to the complexity and constantly changing nature of these laws and regulations, it is impossible for Kershaw Knives, to be aware of every restriction in every location in which our knives may be sold or carried. It is the responsibility of the buyer to investigate and comply with the laws and regulations that apply in his or her specific area. You, and not Kershaw Knives, are solely responsible for any claims resulting from violation of these laws and/or regulations.

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